

THE MICHELIN GUIDE AWARDS ONE STAR AT THE MOST UNEXPECTED FOUR HANDS OF THE CAPITAL: YANNICK ALLENO AND YASUNARI OKAZAKI

With this MICHELIN star announcement, L'Abygge, the Japanese sushi counter opened in June 2018, transforms the Pavillon Ledoyen into the second most MICHELIN starred establishment in France.

L'ABYSSE, A MEETING OF TWO PASSIONATED CHEF

The MICHELIN Guide rewards Chef Yannick Alléno's cuisine with a new star! Yannick Alléno confirms his status as chef with multiple MICHELIN-starred restaurants : 3 MICHELIN stars for Alléno Paris (Pavillon Ledoyen, Paris) and 1947 (Cheval Blanc, Courchevel), 1 MICHELIN star for Stay Seoul and now 1 MICHELIN star for L'Abygge (Pavillon Ledoyen, Paris). Chef's ultimate's will is to push for a greater excellence and to always surprise in order to make Pavillon Ledoyen the most MICHELIN starred Establishment in France. With the arrival of L'Abygge, it is now four stars that throne on this famous institution. It turns the Pavillon Ledoyen into the second most MICHELIN starred establishment in France.

Born from the meeting of Chefs Yannick Alléno and Yasunari Okazaki, Japanese sushi master, L'Abygge offers a new vision of Japanese cuisine with a creative and astonishing menu. The restaurant is thought in the slightest details for being an ode for the culture of the country that these two Chefs love so much: Japan. The Chefs ambition? To always create the surprise and to offer new dishes relevant with their cuisine vision.

L'Abygge is a tribute to one of the Gastronomic bests: the sushi. A sushi looks simple but it is in fact particularly delicate: the fish choice, the fish cooking, the cooking of time and the rice preparation are complex processes that require many years of teaching and application for a deep and perfect comprehension. This is the reason why Yannick Alléno, a twice triple-started chef "disappeared" to let Yasunari Okazaki's talent getting expressed.



« Quelle immense fierté d'être reconnu par un grand guide gastronomique, qui plus est en France ! Je dédie cette étoile MICHELIN à mon père, un artisan sushi qui m'a tout appris. Je me sens vraiment très chanceux d'avoir croisé la route du chef Yannick Alléno, qui m'a donné toute sa confiance ! Aujourd'hui, je me rappelle avec émotion notre rencontre, il y a 3 ans, où il a goûté mes sushis dans mon restaurant de Ginza, à Tokyo. Travailler ensemble nous a tout de suite semblé une évidence, tout comme le fait de créer L'Abygge, un lieu tellement différent d'un bar à sushi traditionnel. Cette collaboration est passionnante, nous apprenons tellement l'un de l'autre au quotidien. Un grand merci chef ! »¹ Yasunari Okazaki

« Ce restaurant j'en ai rêvé depuis longtemps, ma rencontre avec Yasunari l'a rendu possible ! Quel bonheur de recevoir cette belle récompense si rapidement ! »²
Yannick Alléno

L'ABYSSE, A PRECIOUS ROOM AT THE HEART OF A GASTRONOMIC HOUSE: LE PAVILLON LEDOYEN

The Parisian Chef, with his new restaurant he named L'Abygge, in direct reference to the depth of the seas, recognizes this call and decides to make it a tribute of the most erudite nation in terms of fish: Japan. Laurence Bonnel-Alléno, sculptor and gallery owner, imagined all tiny design of this restaurant. The Pavillon Ledoyen grand floor has been totally redesigned to offer a unique, contemporary and luminous place. To create this new space without neglecting the relics of the past, she installed a box in a box, white, immaculate, and she delivered it to a contemporary creation. Finally, there are five international artists who were assembled and intervened together to create this unique restaurant, with a touch of Japanese style.

AN EXCEPTIONAL SAKES MENU

With the help of Louis Robuchon Abe and Masashiro Saito, through their company Japan Exquise France created in 2016, which carefully exports the most beautiful products of Japan with great expertise on sake (50 references, covering the entire territory), L'Abygge enjoys one of the most beautiful and rich menu in France. With 16 references on opening night and a few others in reserve, the sake offers the opportunity to enjoy some of the rarest bottles on the market.

L'Abygge - Pavillon Ledoyen

Carré des Champs-Élysées
8, avenue Dutuit
75008 Paris

Reservation

+33 (0)1 53 05 10 00 - labygge@ledoyen.com
Open Monday to Friday, from 12:30pm to 2pm and from 7pm to 10pm

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¹ "What an immense pride to be recognized by a great gastronomic guide and most particularly with MICHELIN Guide, in France. I dedicate this star to my father, a sushi artisan who taught me everything. I am feeling very lucky to have crossed the road of the Chef Yannick Alléno, who praised me with all his trust. Today, I remember with emotion our meeting, 3 years ago, when he tasted my sushi in my restaurant of Ginza, Tokyo. Working together was immediately an evidence, like the creation of L'Abygge, a place so different from a traditional sushi bar. This collaboration is so exciting, we learn so much from each other every day! A big thank you Chef!"

² "This restaurant, I dreamed about it for a long time, and my meeting with Yasunari made it a reality! What happiness it is to receive this beautiful reward so quickly!"

Official visuals of L'Abyesse are downloadable at this link:

https://drive.google.com/drive/folders/1MLHQzfRBJMYFt_65eldFnorl4LBOtw1V?usp=sharing

About Le Pavillon Ledoyen:

There are names that seem indissolubly linked to each other. The Champs-Élysées and the Pavillon Ledoyen are one of these, thanks to the most beautiful avenue in the world and to the reputation of one of the oldest restaurants in Paris. Built in the Champ-Élysées gardens in 1842, by famous architect Jacques-Ignace Hittorff, this neoclassical house takes its name from Doyen, the restaurant's owner who made the restaurant's prestige since 1792. The first of July 2014, Yannick Alléno takes the culinary lead of Le Pavillon Ledoyen and establish Alléno Paris. Only seven months after the opening, the restaurant is awarded by 3 stars in the MICHELIN Guide. In 2017, the restaurant celebrates its 225th birthday.

About Yannick Alléno:

Initiated to the kitchen by his family and trained by the greatest, Yannick Alléno is part of the very closed sphere of the greatest Chefs of the world. Enthusiastic, he devotes his life to his passion and claims a strong French identity within his cuisine, rich in heritage and ambitious in his creations. This visionary approach of culinary arts, which links savoir-faire and excellence with audacity, leads him to experiment continuously to find the purity of taste and its quintessence. Curious and demanding, he plays with the frontiers and lays the foundation for a new, truly and authentic cuisine: Modern Cuisine. Today, the multi-star Chef present in multiple destinations in the world, manages several establishments, including two three-star restaurants in the MICHELIN guide.

>He was awarded his first MICHELIN star in 1999 in recognition of his work and his creativity, and was rewarded again in 2002 by a second star.

>In 2003, Le Meurice entrusted their kitchens to him and he was rapidly awarded two MICHELIN stars in 2004 and then a third in 2007, thanks to his very specific cuisine.

>In 2010 Gault & Millau honoured him with 5 toques.

>On the 1st of July 2014, Yannick Alléno took over the culinary management of the Pavillon Ledoyen in Paris, and opened Alléno Paris which, after only 7 months, was awarded 3 stars in the MICHELIN guide.

>In 2015, he was elected chef of the year by the Andrews Harpers and Gault & Millau.

>In 2017, Alléno Courchevel (Le 1947 at Cheval Blanc) was rewarded with a third MICHELIN star; a supreme and historic distinction for Alléno who now holds two restaurants with three MICHELIN stars.

>In 2018, the Stay restaurant, located in Seoul, obtains its first star in the MICHELIN Guide.

>In 2019, L'Abyesse, located at Pavillon Ledoyen is awarded by its first MICHELIN star. Pavillon Ledoyen becomes the second most MICHELIN starred establishment in France!

About Yasunari Okazaki:

From his childhood, he frequents the kitchen of his father, also sushi Chef. He transmitted him the essentials concept of commitment, devotion, gesture perfection and the « omotenashi ». The moments between the father and his son are precious because the young boy, at eighteen years old chose to do like his model to show him his affection. During his fifteen first years of his career, he keeps learning the Kaiseki techniques, the Japanese gastronomic Cuisine, including sushi and fugu cutting, within several restaurants and he collected many internal recognitions. His first kaiseiki Chef job was at thirty-three years old and kept evolving in famous addresses. In the meantime, he discovers a passion for the vegetable engraving and started to do several international competitions. He obtained bronze medal which testified to his implication in tasks he undertakes. Over the years, his desire of specialization is more urgent. Like all the Sushi Chef aspirants, Yasunari Okazaki will accept not to be paid to improve his knowledge. The meeting with Yannick Alléno was in Novembre 2016. Yasunari Okazaki was the sushi Chef in a restaurant of Ginza, the Champs-Élysées Tokyoites, where Chef Alléno had booked. Installed at the counter, Yannick Alléno enjoys, sympathizes and quickly proposes an ambitious plan at his interlocutor. After a short visit in France at the beginning of 2017, at forty years old, Yasunari Okazaki changes his life and starts his new Parisian story.